

# United States Department of Agriculture,

## OFFICE OF THE SECRETARY.

### NOTICE OF JUDGMENT NO. 1128.

(Given pursuant to section 4 of the Food and Drugs Act.)

#### ADULTERATION OF GELATINE.

On January 3, 1911, the United States Attorney for the Eastern District of Pennsylvania, acting upon a report from the Secretary of Agriculture, filed in the District Court of the United States for said district a libel praying condemnation and forfeiture of 288 packages of gelatine, in the possession of Wm. King & Co. The product was labeled: "Chalmers' Granulated Gelatine (Guarantee Legend) No. 2645. Manufactured by James Chalmers' Sons, Williamsville, New York. James Chalmers' Sons. Transparent Gelatine."

Chemical analyses and bacteriological examinations of two samples from said consignment by the Bureau of Chemistry of the United States Department of Agriculture showed the following results:

#### *Chemical analysis of sample No. 16603-c.*

Ash (per cent), 1.39.

SO<sub>2</sub> (mg per kilo), 12.

Gelatinizing power: 5 per cent aqueous solution forms a stiff jelly.

Odor and reaction: 5 per cent aqueous solution exposed to air 2 days.

Odor, bad; reaction, very slightly alkaline.

5 per cent aqueous solution exposed to air for 2 days emits unpleasant odor.

Products adulterated in that they consist of portions of an animal unfit for food.

5 per cent solution exposed to air 2 days, odor bad. Odor on dissolving, gluey.

#### *Bacteriological analysis of sample I. S. No. 16603-c.*

Organisms per gram developing on—

Plain agar at 25° C.....	90,000,000
Do.....	66,000,000
Plain agar at 37° C.....	71,000,000
Do.....	49,000,000
Plain gelatine at 20° C.....	73,000,000
Do.....	56,000,000
Number of liquefiers.....	1,000,000
Do.....	4,000,000
Gas-producing organisms on dextrose (B. coli isolated).....	1,000,000

*Chemical analysis of sample I. S. No. 16616-c.*

Ash (per cent), 1.52.

Sulphites (mg per kilo), 8.

Gelatinizing power: 5 per cent aqueous solution forms a stiff jelly.

Odor and reaction: odor, bad; reaction, alkaline.

*Bacteriological analysis of sample I. S. No. 16616-c.*

## Organisms per gram developing on—

Plain agar at 25° C.....	87, 000, 000
Gelatin at 20° C.....	58, 000, 000
Do.....	87, 000, 000
Number of liquefiers.....	700, 000
Gas producing organisms in bile.....	1, 000, 000 (1)
in dextrose.....	1, 000, 000 (2)
in bile.....	1, 000, 000 (2)

Gas developing in dilutions of 1:1,000,000 in dextrose agar.

5 per cent aqueous solution exposed to air for 2 days emits unpleasant odor.

Products adulterated in that they consist of portions of an animal unfit for food.

5 per cent solution exposed to air 2 days, odor bad. Odor on dissolving, gluey.

The libel alleged that the gelatine after transportation from the State of Virginia into the State of Pennsylvania remained in the original unbroken packages and was adulterated in violation of the Food and Drugs Act of June 30, 1906, because it consisted in whole or in part of a filthy and decomposed animal substance and was therefore liable to seizure for confiscation.

On June 12, 1911, the claimant, having withdrawn its appearance and signified that no further steps would be taken toward the recovery of the merchandise, and it appearing from the return of the marshal that he had seized 270 packages of said gelatine, the court, on motion of the United States Attorney, entered a decree condemning and forfeiting said gelatine to the United States and ordered its destruction by the marshal, which order was duly executed.

W. M. HAYS,

*Acting Secretary of Agriculture.*

WASHINGTON, D. C., September 25, 1911.